

\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

## appetizers

- prime steakhouse meatballs 16 / 20  
prime beef + pork - family recipe
- chef's cut hanging bacon 29  
truffle honey - togarashi - colorado farms
- pacific yellowtail hamachi\* 39  
crispy shallot - yuzu ponzu - chive - heart of palm
- fresh burrata 31  
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar\* 39  
yuzu ponzu - truffle crème - siberian osetra caviar
- crispy shrimp 31  
sweet thai chili - garlic aioli
- braised pork belly 24  
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare\* 43  
deviled egg mousse - grilled soft bread
- A5 kobe "wine fed" ny strip\* GF 135  
sliced - 3oz portions - seared
- king crab + avocado stack 43  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast
- rhode island calamari & shrimp 27  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 24  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 56  
crispy - chesapeake bay seasoning - green chili aioli

## salads

- roasted beet GF 16  
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 18  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 19  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- dominick's caesar with warm poached egg\* 20  
romaine - poached farm fresh egg - warm croutons
- superfood GF 19  
baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- heirloom tomato GF 19  
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes GF 16  
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 19  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- dominick's potatoes GF 24  
caramelized onion - gouda - mozzarella
- asparagus fries 19  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- creamed spinach + artichoke 18  
chopped spinach - smoked garlic - artichoke hearts - sweet cream



## raw bar

**fresh seafood tower**  
your choice of our chef's selection of fresh shellfish items from our raw bar including:

- daily fresh oysters\* GF mp  
cucumber mignonette - champagne mignonette
- colossal shrimp cocktail GF 13 each  
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail GF 58  
house-made cocktail sauce - atomic horseradish - creamy mustard
- iced norwegian king crab legs GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- maine lobster cocktail GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

**Dominick's**  
STEAKHOUSE

## featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

### small

ny strip* GF	12oz	65
australian tajima grass fed ny strip* GF	12oz	65
petite filet mignon* GF	8oz	68
bone-in filet mignon* GF	12oz	82
steak farina* our bone-in filet with an egg	12oz	83
australian tajima wagyu filet* GF	8oz limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz available in 3oz portions	135

### regular

ny strip* GF	16oz	79
filet mignon* GF	12oz	82
bone-in kc strip* GF	18oz	82
bone-in ribeye* GF	22oz	85
bone-in filet mignon* GF	18oz	95
45 day dry aged bone-in ribeye* GF	22oz	105
australian tajima wagyu filet* GF	12oz limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz	295

### enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 26  
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 58

## sides matter

- shells + cheese 18  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- loaded baked potato GF 16  
wisconsin cheddar - bacon lardon - chives - sour cream
- crisp french fries 16  
pecorino - white truffle oil - rosemary
- crispy hasselback potato 19  
smoked sea salt - truffle butter - chive cream cheese sauce
- double baked truffle potato 35  
shaved black truffle - fontina + gouda + boursin cheeses
- corn crème brûlée 21  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 19  
sea salt - bacon lardon - get these!
- blistered shishito peppers 16  
charred lemon aioli - smoked garlic - crispy shallots
- sugar snap peas GF 15  
sautéed - olive oil - sea salt - cracked pepper

## fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* 51  
braised GF or spiedini - scottish coast
- chilean sea bass\* 67  
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- new bedford sea scallops\* GF 62  
chardonnay lemon butter - sea salt
- ahi fillet\* 63  
chili aioli - togarashi - signature spice rub
- maryland style lump crab cakes\* 61  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- whole jumbo norwegian king crab legs\* GF mp  
split - drawn butter
- twin lobster tails\* GF mp  
broiled - drawn butter - paprika

### enhancements

- fresh chopped herbs + tomatoes + evoo GF 6
- chardonnay butter with shallots + fresh mint GF 6
- black truffle sautéed maine lobster GF 58
- crab cake "oscar" 26

## more than steak

- bone-in iberico pork chops\* GF 59  
double cut - heritage breed southern spain
- bone-in veal chop\* GF 79  
broiled - northern midwest farms
- superior farms colorado rack of lamb\* GF mp  
pasture raised - 4th generation ranch
- king crab + shrimp + shells + cheese 52  
boursin cheese - 9 month aged white cheddar  
butter poached - lemon reduction
- sautéed sweet corn GF 16  
cilantro - chopped parsley
- broccoli, spinach or asparagus GF 18  
sautéed - sea salt - shaved parmesan
- sautéed wild mushrooms GF 19  
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 21  
caramelized - smoked basil aioli - aged pecorino